

Private Dinners

Book one of our Private Dinners, The perfect holiday indulgence for that romantic proposal, anniversary, birthday celebration or best of all "just because". Our professional chefs cook a full three course meal exclusively for you and your guests on site.

Book directly with reception.

Spring/Summer Menu 2009

\$185.00 per couple

Entree

- Baked Pacific Oysters, Horseradish Cream, Thyme Crostini
- Goats Cheese Tartlet, Confit Noosa Red Tomatoes, Green Olive Tapenade
- Tea Smoked Duck Breast Salad, Pancakes, Mandarin Jam

Main

- Crisp Skinned Salmon, Mooloolaba Prawn & Avocado Tian, Spiced Tomato Vinaigrette
- Chilli Salted Pork Belly, Asian Coconut Rice Salad, Peanut Nougatine
- Aged Sirloin, Potato Pie, Creamed Spinach, Confit Garlic Butter, Parmesan Wafer

Dessert

- Selection of Homemade Ice Creams, Dried Fruit Salad
- Double Chocolate Tart, Raspberry Compote, White Chocolate Milkshake
- Cheese Plate, Blood Plum Paste, Lavosh

Private Dinner Order Form

Dinner Location:

Room Number:

Date:

Time:

Name of Guest:

Contact Number:

Special Occasion or Requests (if any):

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